

# Standardized Recipe Form

Recipe Name Apple Cake Category dessert Recipe # \_\_\_\_\_

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step-by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Vegetable oil*	1 ¾ cups + 1 ½ Tbsp	3 2/3 cups + ½ Tbsp	<p>Mix oil and sugar well. Add eggs and beat well. Add vanilla. Drain and chop apples. Mix with wet ingredients. Mix flour, salt, soda and cinnamon. Add to wet ingredients; stirring until blended.</p> <p>Allow 4.5 lb mixture to each 12 x 18 pan.</p> <p>Rotate pan halfway through baking.</p> <p>Sprinkle with powdered sugar or top with whipped topping when cooled. Cut in 36 servings per pan.</p> <p>Cake will be very moist, but firm to the touch.</p>
Granulated sugar	1 lb + 6 ¼ oz	2 lb + 12 ½ oz	
Eggs, fresh or frozen*	2 large	4 large	
Vanilla extract	2 1/8 tsp	1 Tbsp + 1 1/8 tsp	
Apples, canned, sliced, water packed*	¾ #10 can	1 ½ #10 cans	
Whole wheat flour (Local)	3 2/3 cups + ½ Tbsp	1 qt + 3 3/8 cups	
Salt	1 3/8 tsp	2 ¾ tsp	
Baking Soda	1 3/8 tsp	2 ¾ tsp	
Cinnamon	2 ¾ tsp	1 Tbsp + 2 ½ tsp	

Serving Size 1/36<sup>th</sup> of pan

Pan Size 12 x 18

## Oven Temperature & Baking Time:

Yield \_\_\_\_\_

Number of Pans \_\_\_\_\_

Temperature

Minutes

Conventional 325

1 hour +

Convection 300

45-50 min

## Meal Pattern (Based on Serving Size): \_\_\_\_\_

\_\_\_\_\_ Meat/Meat Alternative

\_\_\_\_\_ Fruit/Vegetable

1 serving Grains/Breads

## If available, Nutrition Analysis: Serving Size: 1 portion

172 Calories 1.17 Saturated Fat (g) 0.1 Vitamin C (mg)

1.56 Protein (g) 104 Sodium (mg) 25.7 Vitamin A (IU)

8.57 Total Fat (g) 2.0 Fiber (g) 7.38 Calcium (mg)

45% Calories from Total Fat 0.46 Iron (mg)

This recipe is from Cindy Trammel, Ridgeview Elementary School, Belgrade, Montana.